Winter Magic



This is a special cake, I am really very fond of it. I call it Winter Magic due to its ingredients. It is totally delicious, soft and moist. Its taste is enriched with carob which is a Mediterranean spice, unfortunately it is very seldom or often wrongly used in our cuisine.

INGREDIENTS :

3 eggs

250 g of semolina

100 ml of oil

200 g of sugar

100 ml of milk

1 package of vanilla sugar

1 package of baking powder

150 g of ground almonds

5 pears

100 g of carob

Juice of 1 lemon

a pinch of salt

FOR COATING AND SPRINKLING :

130 g of apricot jam

100 g of flaked almonds

FOR COATING AND SPRINKLING THE BAKING TIN :

butter

flour

PROCEDURE :

1 . preheat the oven to 180 degrees…

2 . mix eggs , sugar and vanilla sugar well …

3 . in the meantime peel, core and grate the pears and leave them aside …

4 . when eggs and sugar are mixed and have become creamy, add milk and oil and mix for ca. 2 minutes …

5 . add all other ingredients except pears to the mixture and go on mixing till all ingredients get homogenous …

6 . add pears to the mixture with light circular movements …

7 . pour the mixture into the buttered and floured baking tin with diameter of 26 cm, and bake for ca . 35 – 40 minutes …

8 . while the cake is being baked, roast flaked almonds on a dry pan, without any fat …

9 . leave the baked cake in the baking tin for 10 minutes, and then take it out …

10 . leave the cake for ca. 20 minutes to get cooled a bit, then stir the jam with a spoon, coat the cake and sprinkle it with flaked almonds evenly …

11 . press flaked almonds with your palm gently to enable them to stick to the jam better …







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